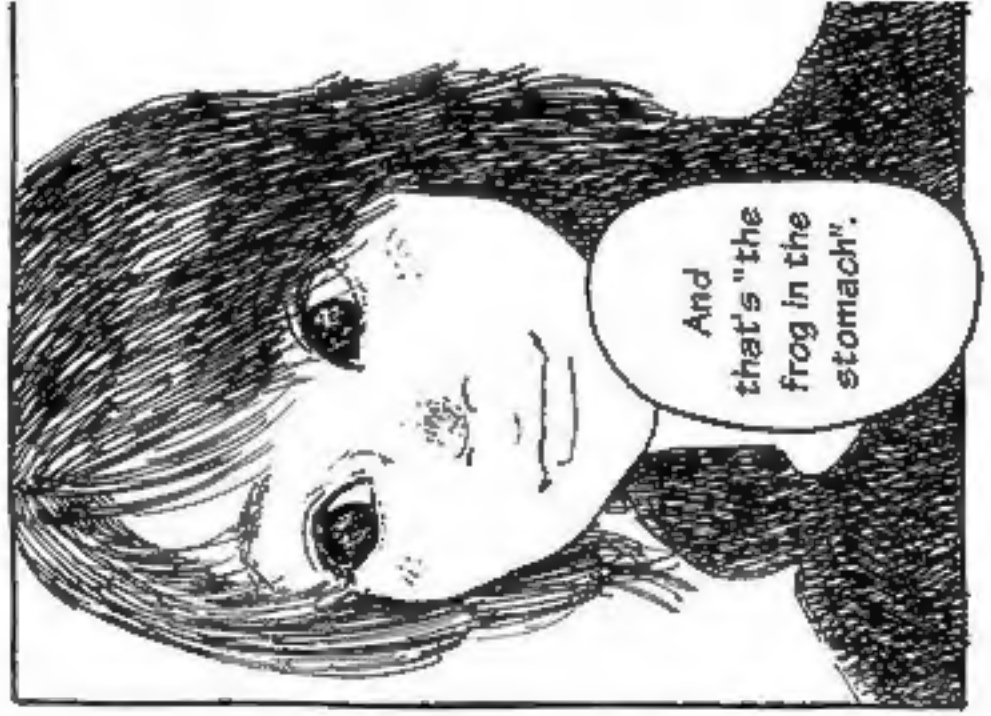
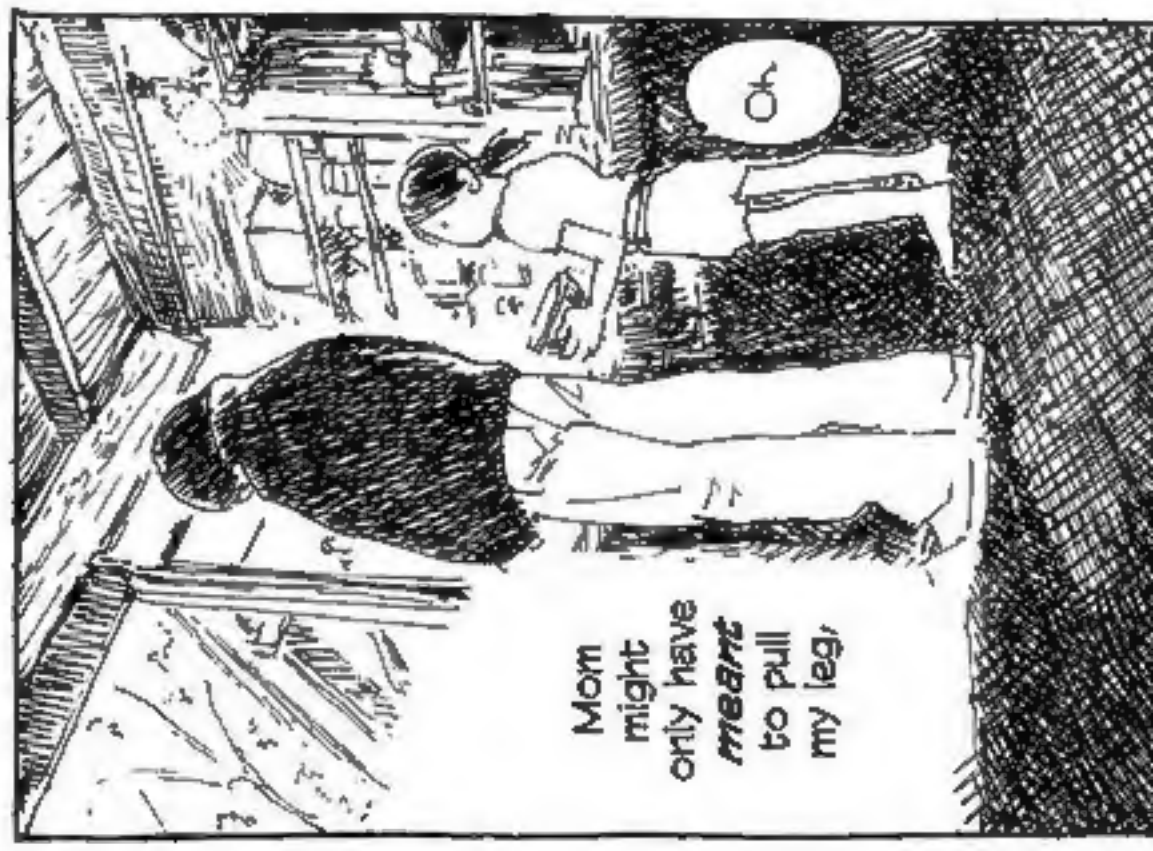




Little Forest

1-2-3 PARK

2nd dish

Worcestershire Sauce

Guess so.

So she tricked me.

It was a pretty big shock.

A-yep.

that I found out that it's actually "the frog in the well".

Really?

but it was only recently

Well, it's not exactly that she deceived me, but...

And then this other time...

we made "Worcester-shire sauce".

every year, around the time when the carrots, celery, ginger, and herbs are ready,

and add water, dried kombu, black peppercorns, mirin pickled Sichuan peppercorns, cloves, bay leaves, as well as

I dice up some carrot, ginger, pepper and celery leaves,

Once it's reduced to about half its original volume,

sage, thyme, and sliced vegetables, all in a stainless steel pot,

and I boil that over medium heat.

Mm, *seems about right.*

I taste it along the way, throwing in some leftover jam and adding various spices...

I add soy sauce, vinegar, mirin,

and granulated sugar, and boil it for about an hour.

This is our

"Worcester-shire sauce".

I strain it using a cloth, put it in a jar, and I'm done.

I use the leftover sediments in curry.

So when I found the "Worcestershire sauce" they sold in stores back when I was a student, I was surprised at first.

Huh?

Grab me the sauce.

'Kay.

To me, "Worcester-shire sauce" meant a homemade sauce made with a soy sauce base.

I initially even thought that we were responsible for the trend.

I had no idea that it was widely used throughout society.

"Worcestershire sauce" originated from Britain, meaning that if anything, *our* sauce was the impostor.

Probably not.

So it doesn't even have soy sauce in it?

It wasn't until much later on that I would learn that ...

A-yep.

Really?

The one they sell, or the one we make?

You tell me.

Besides, which tastes better?

Er-

Well, yeah, but still...

It's not like I ever said I invented it or anything.

sizzle sizzle sizzle sizzle sizzle sizzle sizz

I still accidentally write "frog in the well" with the character for "stomach".

It's pretty hard to get rid of habits you've had since you were little.

Potato croquette

but when it comes to using it directly as a sauce, only our recipe will do.

It's the same with "Worcester-shire sauce". I do use the store bought stuff when I'm cooking.

Childhood experiences are important.

There might be many more lies that I just haven't found out about yet.

Mom used to mix lies with the truth whenever she felt like it back then.

That might be the reason I don't feel right about things unless I do them for myself.

Phew

Once you start doubting, it never ends.

ka-snip, ka-snip

but I can believe in what I feel with my body.

I just can't trust words,

FU-HEE

Now then,

Fu-hah

sugar, a little oil, and then work it until there's a nice glaze.

put that in a pot together with cocoa powder,

I mash some hazelnuts I gathered along a mountain trail until smooth.

I bake my own baguettes for this.

Spread it nice and thick on some bread to make one of my favorite treats.

Mom told me it was called "nuterra".

I didn't find out about the brand name, "Nutella",

I had no reason to doubt Mom's explanation that the name "nuterra" comes from the Japanese verb "nuru", because you spread it on food.

"Nuru" means "to spread".

Mom...

To be honest, I was simply impressed.

How did you ever find out about this?

until I happened to see it in the city supermarket just the other day.

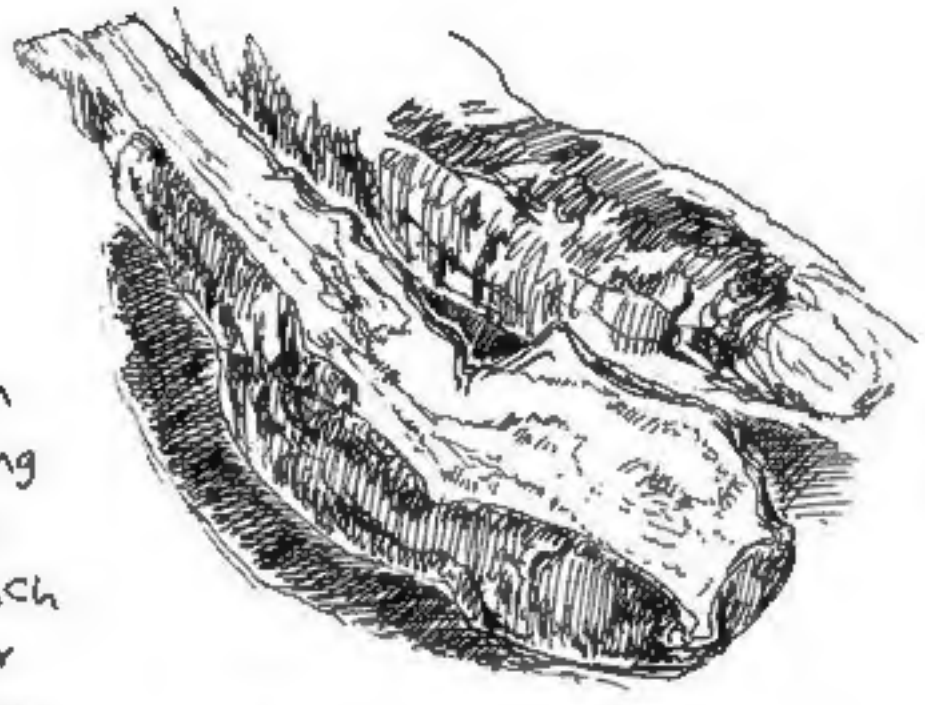
Huh?

or the fact that its "chocolate hazelnut spread" was sold worldwide,

2nd dish Worcestershire Sauce END

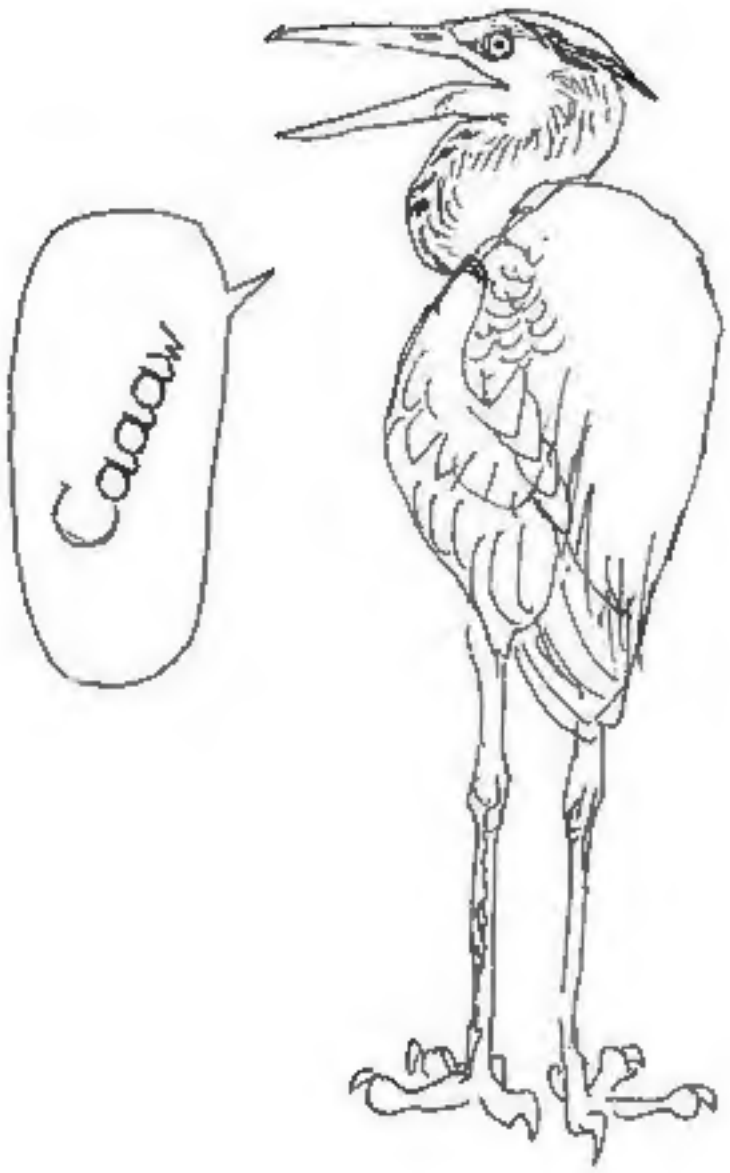
The store-bought Worcestershire sauce tastes pretty different if you just add a little spice to it.

Add a little soy sauce, curry powder, and some grated ginger, lightly fry up some vegetables, throw in some basic side dishes, and you've got yourself what I make when I can't be bothered to come up with something else.



Fried eggplant dressed in sauce

You can try making it using pretty much whatever vegetables you happen to have at the time.



There's a family of grey herons in Komori that you can see all year round, perhaps because of the fishery there. They have a loud cry that they like to make even at night, so they can give you quite a fright.